



HOLLORAN VINEYARD WINES

## SCALLOPS WITH ASPARAGUS AND BUTTER SAUCE

With Holloran Sauvignon Blanc – Serves 4

### Ingredients

1 lb medium green asparagus  
2 lb large scallops  
3 Tbsp olive oil  
1/3 cup Sauvignon Blanc

2 Tsp white wine vinegar  
½ stick unsalted butter  
Salt and pepper to taste

Trim the asparagus and slice them at an angle. Heat 1 Tbsp of oil on medium high heat in a large nonstick or cast-iron skillet. Add the asparagus and sauté until just tender, stirring occasionally, for about 5-6 minutes. Season the asparagus with salt and pepper and reserve on the side.

Add a Tbsp of oil to the pan and heat on moderately high heat. Pat the scallops dry and season with salt and pepper. Sauté them in the hot pan, turning over once, till brown on both sides and just cooked through, about 4-6 minutes total. Cook in batches if needed and transfer the scallops to a plate.

Add wine and vinegar to the pan and reduce to about 2 Tbsp scraping the brown bits, about 1 minute. Turn the heat down to low and whisk in the butter one Tbsp at a time till incorporated.

Reheat the asparagus in the sauce and serve on top of the scallops.

Enjoy!

Chef Pierre